

# Better Process Control School For Acidified Foods

January 20-21, 2010  
7:30a.m.— 5:00 p.m.



Presented by  
The Missouri Department of Health and  
Senior Services  
and  
The Missouri Department of Agriculture  
under a grant from  
The United States Food and Drug  
Administration

## Instructors:

Richard Linton, Ph.D., Purdue University  
Kevin Keener, Ph.D., Purdue University  
Andrew Clarke, Ph.D., University of Missouri

George Washington Carver Farm:  
3804 Bald Hill Rd.  
Jefferson City, MO  
573-681-5540  
Website for Directions:  
<http://www.lincolnu.edu/pages/1927.asp>

Cost for the course is \$125 if payment and registration are received (postmarked) by December 1, 2009. Cost is \$150 after December 1. Registration will close December 15. Registration fee includes the textbook, test, certification, and refreshments for morning and afternoon breaks. The course participant is responsible for all travel associated costs, including meals and lodging. Cancellations accepted & refunds given until December 15.



**FDA** U.S. Food and Drug Administration

## REGISTRATION FORM

Name: \_\_\_\_\_

Agency or Business (if applicable): \_\_\_\_\_

Address: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Telephone: \_\_\_\_\_

(Daytime) \_\_\_\_\_

(Evening) \_\_\_\_\_

E-mail: \_\_\_\_\_  
\_\_\_\_\_

Mail registration and payment, (with checks payable to MCAFDO) to:

Missouri Department of Health and Senior Services,  
Bureau of Environmental Health Services  
c/o Kathy Sale  
930 Wildwood, P.O. Box 570  
Jefferson City, MO 65102-0570

Please contact Kathy Sale at  
(573) 751-6095 with any questions.

We will provide written confirmation of class registration to all registrants by December 21.

## What are Acidified Foods?

- Adding acid to foods is one method of preserving canned foods for room-temperature storage. Acidified foods use acid to control the growth of dangerous bacteria, like those that cause botulism.



- Acidified (pickled) foods such as **SALSA** or **RELISH** control bacterial growth through adding acids, like vinegar, citric acid or commercially canned tomatoes.



- Acidified foods do not require canning in a pressure cooker.

## Who should take this class?

- Federal and State laws require that anyone who wants to make acidified foods for sale must attend Better Process Control School to learn to safely preserve canned foods.



- Certification from this Better Process Control School will fulfill the basic requirement for training to allow processors to manufacture acidified foods.
- Processors of acidified foods will also need to have their process reviewed by a Process Authority, file their process with FDA, and have their processing facility inspected by the Missouri Department of Health or the U.S. Food and Drug Administration.



## What will be covered in this class?

- The differences between Low Acid, Acidified, and High Acid Foods
- Practical training in pH and water activity (Aw) Measurements
- Basic Microbiology
- Principles of Thermal Processing
- Record-keeping requirements for Processors
- Food Facility Sanitation
- Food Container Handling and Closures for Glass Containers

## What won't be covered ?

This course will not cover Low Acid Canned Food production. Processors who are interested in manufacture of canned meats, low-acid vegetables and fruits, and other foods that require pressure cooking and canning will need to take the full Better Process Control School offered by the United States Food and Drug Administration.